Wine name:

. Cardin 2016

Appellation:

Red Table Wine

**Production** area:

Costigliole d'Asti.

Vineyard:

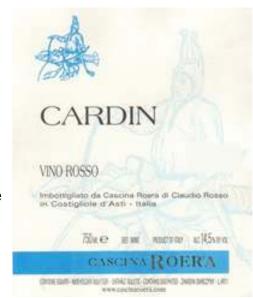
Variety:

Barbera 85%, Nebbiolo 15%.

The vineyard producing this wine has a west exposure. The soil is of medium structure.

The vine average between 40 to

70 year old.



Yield per hectare:

Around 6 tons per hectar, corresponding to around 40 hl

Vinification:

- Selection of grapes harvested in small chests the second week of October.
- Soft crushing and destemming.
- Skin contact (fermentation + maceration) up to 60/70 days.
- End of alcoolic fermentation and malolactic fermentation in concret tanks.

Ageing:

2 years in wooden casks.

**Bottle** ageing: Bottling in August 2016 and in bottles until the beginning of 2022.

**Analytical** data:

Alcohol: 15,45 % vol. Total acidity: 5.80 g/l Total SO2: <10 mg/l (5)

Suggestion

for

With food, main courses, cheeses, or as meditation wine.

Serving temperature: around 16 to 18°C.

consumption:

It is suggested to open the bottle a few hours before and pour it into a carafe.